

FASSONA VEAL
RIBEYE ROLLED
IN A LIGHT
PANURE OF
CAMOMILE AND
GRAND CRU
EXCLUSIVE
SELECTION
NEPAL LAMJUNG,
CARROT IN
RASPBERRY
VINEGAR

🕒 30 min 🍳 Medium

MATERIALS

Pans
Vacuum Plastic Bag
Food Processor
Baking Paper

**RECOMMENDED
NESPRESSO COFFEES**

INGREDIENTS

480 G Tenderloin Of Young
Piedmontese Beef In One
Piece
400 MI Extra Vergin Olive Oil
30 G Fresh Ginger
2 Fresh Thyme Springs
For the onion compote
100 G Red Onions From
Tropea
50 G Dried Figs
10 G Sugar



LET'S MAKE IT!

• 1.For the celery salad

Cut the celery in small dices ('brunoise'), slice the almonds and chop the citron. Dress with salt and oil.

2.For the rhubarb sauce

Cut the rhubarb in small pieces, put it into a pan with the sugar and 2 tablespoons of water and cook it until very soft. Sieve and season with cinnamon and Sichuan pepper.

3.For the carrots

Peel the carrots. Juice 2 carrots and season with salt, pepper and cardamom. Put the remaining whole carrots and the juice inside a vacuum plastic bag, seal and cook at 95°C for 12 minutes. Let it to cool then sauté the carrots in a frying pan with the raspberry vinegar.

4.For the compote

Slice the onions and the figs thinly. Put in a small pan, cover and cook on a low heat for about 1 hour mixing to obtain a soft compote. Let it cool and pulse briefly in a food processor.

5.For the the panure

Melt the butter, remove from the heat, add the chamomile, and let it infuse for 15 minutes covered.

Heat the milk cream and the egg yolk in a bain-marie, mixing well until the egg thickens; remove from the heat, add it to the butter and incorporate the breadcrumbs. Let it cool, then roll between 2 sheets of baking paper, 3 mm thick and chill.

6.For the meat

Cut the meat in 4 cube-shaped pieces. Grease an iron frying pan with a little olive oil, heat it and sauté each side of the meat on a medium fire for about 30 seconds.

Slice the ginger. Heat to 80°C the olive oil along with the ginger and the thyme in a narrow pan, plunge one piece of meat at the time and cook each of the for 4-5 minutes, take it off and season with salt and pepper.

Spread some onion compote on top of each piece of meat.

Cut the panure in 4 pieces to fit the top of each piece of meat, then place under the grill until the panure melts sticking to the meat.

Place in hot dishes the meat with some celery salad, one carrot and a little rhubarb sauce.

Pair it with Grand Cru Nespresso Nepal Lamjung Exclusive Selection.

7 G White Wine Vinegar
15 G White Wine
1 Tablespoons Of Extra Virgin
Olive Oil
For the panure
125 G Butter
1 Egg Yolk
10 G Fresh Milk Cream
55 G White Sourdough
Breadcrumbs
3 G Chamomile Flowers
(About 1 Teaspoons)
For the celery salad
60 G Green Celery Hearts
3 Almonds, Skin-On
A Bit Of Candied Citron Skin
1 Teaspoon Extra Vergin
Olive Oil
For the carrots
6 Carrots
100 MI Raspberry Vinegar
Cardamom Seeds (1 Capsule)
For the rhubarb sauce
300 G Fresh Rhubarb
20 G Sugar
Cinnamon, A Pinch
Sichuan Pepper
Sea Salt And Black Pepper
From Sarawak

INSPIRATIONS

